

Grow your retail brand

With the leader in traditional flours and alternative grains



Expertise

to help you build your retail brand

Let's partner to showcase your brand in the baking aisle

We're here to power the potential of your brand with our legacy of expertise in packaged traditional flours. Our team of Emerging Nutrition experts has the skills and knowledge to help you drive growth in trending, alternative flours and grains like keto-friendly flour blends, gluten-free flours, chickpeas and quinoa.

We offer a broad portfolio of packaged ingredients from traditional and specialty flours, to baking mixes and in-demand alternative grains.

Custom breads & blends

Ardent Mills Bakery Resources is comprised of dedicated teams and facilities that enable customers to quickly innovate and commercialize breads, baked good products, and baking blends. We bring insights and technical, marketing and packaging expertise together to help customers go from idea to shelf quickly.

- ◆ **Our bakery** offers in-house product development of high-inclusion, sandwich and artisan breads, as well as limited time, seasonal offerings.
- ◆ **Our blending facility** creates standard and custom blends, with a focus on high-piece identity, that are proprietary to our customers and can be finalized in under one month.



Let's join forces to test, create and bring your products to market

What makes Ardent Mills different



Broad portfolio of traditional flours and alternative grains



Innovation backed by consumer insights, trend forecasts and category expertise



Coast-to-coast supply chain with proactive support from a dedicated retail team



Product quality and safety that can help you manage your brand reputation

The complete package

Ardent Mills offers the most in-demand packaging options and more.



Resealable pouch

Packaging: **7.29 x 3.5 x 9**
1 case: **12 bags**
1 pallet: **84 cases**
1 full truck: **30 pallets**
Pallet dimensions: **48 x 40 x 60**



Paper bag

Packaging: **4 x 2.5 x 6.75**
1 case: **12 bags**
1 pallet: **90 cases**
1 full truck: **17 pallets**
Pallet dimensions: **48 x 40 x 57**



Paper bag

Packaging: **5.5 x 3.25 x 8.5**
1 case: **8 bags**
1 pallet: **60 cases**
1 full truck: **17 pallets**
Pallet dimensions: **48 x 40 x 53**



Paper bag

Packaging: **6.5 x 4 x 11.5**
1 case: **4 bags**
1 pallet: **64 cases**
1 full truck: **17 pallets**
Pallet dimensions: **48 x 40 x 55**

Ask us about additional sizes to meet your specific needs.

Private label packaging minimums vary per product. Standard MOQ: 20,000 - 25,000 bags.

Low volume option for emerging retailers

If you are unable to create or reach standard manufacturer packaging minimums for a private label brand, try BakeHaven™ — our consumer-tested, manufacturer's packer label. BakeHaven™ can help support your growth in the baking aisle — available in the most popular and in-demand, traditional wheat- and alternative grain-based flours.

With a minimum order quantity of only three pallets, this gives you the opportunity to expand your offerings, regardless of your size.



Exactly where you need us to be: our retail supply network

California

Yuba City Gluten-Free Facility



Colorado

Commerce City Mill
Denver Headquarters
Denver Mill

Kansas

Newton Mill

Oregon

Ardent Mills Bakery Resources

Pennsylvania

Mt. Pocono Mill

Utah

Ogden Gluten-Free Facility
Ogden Mill
Ogden Warehouse



Puerto Rico

Guaynabo Mill

Quebec, Canada

Montreal Mill



Headquarters



Private label pack center



Community facility



Gluten-free facility

Our footprint

We operate from coast to coast with small pack retail capabilities including two certified, gluten-free facilities.

Our holistic portfolio empowers us to meet the complex needs of customers today while focusing on the growing needs of tomorrow's consumer.

Food safety. It's ingrained in us.

Safety is our top priority at Ardent Mills. To help you protect your private-label brand reputation and the inherent risks that raw, unbaked flour present to consumers, we follow a proprietary process on some of our most popular flours* and provide food safety labeling guidelines.

*Our proprietary process is implemented into our traditional, conventional flours, which include the following: All-Purpose Bleached Flour, All-Purpose Unbleached Flour, Self-Rising Flour, Bread Flour, and 00-Style Pizza Flour.



To learn more or request a sample, contact us at (888) 680-0013 or info@ardentmills.com today.